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Agriculture

Food Safety
and Quality
Service

Food News for Consumers

January 1980

FSQS Will Appeal No-Nitrite Injunction

FSQS will appeal a court injunction that has prevented the agency from enforcing its Sept. 20 regulation which allowed products made without nitrite to be called by their common or traditional names.

When she announced the regulation, Assistant Secretary of Agriculture Carol Tucker Foreman said the present labeling practice discouraged the producers of nitrite-free products and confused consumers. "With the new labeling rule, processors can better respond to consumers who prefer clearly labeled nitrite-free products," she said.

The no-nitrite rule would have made it easier for consumers to recognize bacon, hot dogs, and luncheon meats made without nitrite. Without the regulation, nitrite-free hot dogs, for example, are labeled "uncured cooked sausage." With the new regulation, nitrite-free hot dogs would be labeled "UNCURED HOT DOGS, NO NITRATE OR NITRITE ADDED. NOT PRESERVED--KEEP REFRIGERATED BELOW 40° F. AT ALL TIMES." The regulation also clearly outlined how nitrite-free products can be handled safely and emphasized that these products must be stored, prepared, and refrigerated just like any other fresh meat.

Two meat trade associations and three congressmen obtained a preliminary injunction against the FSQS no-nitrite regulation on Nov. 14.

Agencies Push for Better Food Labeling

On December 19, three government agencies announced a comprehensive plan to make food labels more useful to consumers.

In announcing the plan, agency officials called it "the most important action in this area in over 40 years." Since passage of the last major food labeling law in 1938, significant changes have occurred in the food industry, in Americans' attitudes toward the food supply, and in their dietary habits. Widespread and rapid advances in food processing and distribution have made a greater variety of foods available to more people. This new technology has so increased the number of processed foods on the market that such products now account for more than half of the American diet.

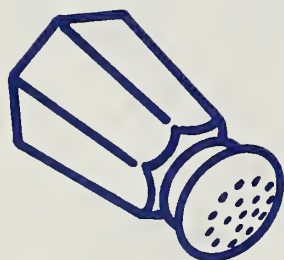
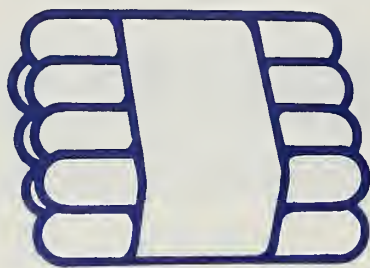
Current labeling regulations also do not fully reflect the scientific consensus that has developed linking diet to health. Scientists are suggesting that we eat less salt, sugar, and fat. The federal government is now responding by developing dietary information that will help those who choose to alter their eating habits, and consumers need informative food labels so they can choose foods to help them make those choices.

The food labeling reform plan is the product of public hearings, painstaking evaluation of over 9,000 consumer comments, analysis of a consumer survey, and the agencies' joint consideration of every aspect of food labeling.

The three federal agencies involved are: USDA's Food Safety and Quality Service (FSQS); Health, Education, and Welfare's Food and Drug Administration (FDA); and the Federal Trade Commission's (FTC) Bureau of Consumer Protection. FSQS regulates the labeling of meat, poultry, and egg products; FDA has jurisdiction over all other foods; and FTC monitors labeling claims in food advertising.



Food Labeling continued



**your comments
count!**



Since the agencies operate under different statutes and have different regulatory responsibilities, the agencies have not always worked together on consumer issues. Now they are developing an overall labeling strategy that will provide consumers with the information they want and need about today's foods.

The agencies intend to make a number of changes consumers want by issuing new regulations. For other changes, the agencies will have to work with Congress to gain new authorities. On some issues, the agencies are seeking still more public comment to help guide them.

After the public comment period ends in March, the agencies intend to propose regulations that would require:

- labels to show specific sources of fats and oils for foods with more than 10 percent fat;
- labels to state that ingredients are listed in descending order of amount (a required practice unfamiliar to many consumers);
- open date labeling for perishable and semi-perishable processed meat and poultry products such as bacon, frankfurters, sliced luncheon meats, and sausage products;
- information on the amount of sodium (salt), potassium, and sugar in foods as part of nutrition labeling;
- percentage labeling of significant ingredients in meat and poultry products;
- nutrition labeling for meat and poultry products about which nutrition claims are made or to which nutrients are added;
- defining the terms "low cholesterol," "reduced cholesterol," and "cholesterol free;" and
- standardized serving sizes for meat and poultry products.

The agencies also plan to ask Congress for explicit authority to require listing on the label of all ingredients for standardized foods; to require identification of spices, colors, and some flavors by their specific names; to extend the use of quantitative ingredient labeling, nutrition labeling, and open date labeling; and to increase agency control over food fortification.

The issues on which the agencies do not yet have positions are labeling of imitation and substitute foods, the format for nutrition labeling, and what information should be required on nutrition labels. However, the agencies will take positions on these issues by June 1, after additional discussion and further study.

The agencies want your comments on their proposals. We are engaged in a major evaluation of our nation's food labeling laws, and your participation is vital! Send your comments by March 20 to the Hearing Clerk, FDA (HFA-305), Room 4-65, 5600 Fishers Lane, Rockville, Md. 20857.

You are also invited to participate at a public hearing on the food labeling plan which will be held March 4 and 5 at 9:30 a.m. in the main auditorium, U.S. Department of Commerce, 14th St. and Constitution Ave., N.W., Washington, D.C.

For more information, write for the summary of the Dec. 21 Federal Register document on the food labeling plan; "Food Labeling at a Glance;" and USDA Press Release #2898-79 (12-19-79).

How to Obtain Free Copies

Single free copies of press releases, Federal Register reprints, studies, fact sheets, and publications mentioned in the FSQS section of this newsletter are available from FSQS regional information offices across the country (see page 11) or from FSQS Information, Room 3606-S, USDA, Washington, D.C. 20250. Phone: (202) 447-5223.

Tips on Writing Comments

For tips on how to give your comments more weight, write for the FSQS fact sheet called "Public Participation in Government Rulemaking," FSQS-10.

FSQS Proposes Quality Control System



FSQS is looking at a new system for inspecting processed meat and poultry products such as canned stew and hot dogs. Assistant Secretary of Agriculture Foreman describes the system as "more effective in consumer protection because it relies on objective factors, such as lab analyses and recorded controls, in addition to on-site inspection."

The aim of the proposed system, called voluntary quality control, is to improve and modernize inspection of processed meat and poultry products. Voluntary quality control would give FSQS inspectors access to data collected from firms participating in USDA-approved plant quality control systems.

Voluntary quality control is part of a series of reforms which will permit improvement in other areas of meat and poultry inspection--such as residue detection and control, inspection of imported products, and more stringent inspection of problem plants.

Companies using approved quality control systems would have the option of using a special logo as part of their package label.

For more information, ask for quality control backgrounder (FSQS-27, Nov. 1979); USDA Press Releases #2124-79 (9-13-79) and #2944-79 (12-27-79)

Consumers Asked about Grading



What characteristics do you consider when you buy eggs: brand? quality? price? grade? size?

Do you know who grades food products?

What do you believe is the purpose of the USDA food grading program?

To your knowledge, does the USDA grade butter? fresh apples? chicken? bacon? canned vegetables? bread? eggs? beef?

How useful are the USDA grades when you buy butter? fresh apples? canned vegetables? fresh potatoes? beef?

How are grades useful to you?

What could be done to make food grading more helpful to you?

These are a few of the questions FSQS is asking as it surveys consumers across the country about the agency's food grading services. If the survey shows that change is in order, FSQS will propose specific actions and ask for additional consumer comment through a series of public hearings.

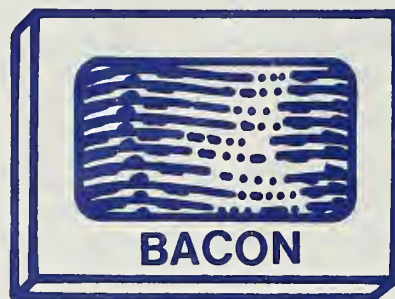
Under the current grading system, grade names differ among commodities. The top 3 grades for beef are Prime, Choice, and Good; for most fresh produce Fancy, No. 1, and No. 2; for eggs, poultry, and processed fruits and vegetables A, B, and C; and for dairy products AA, A, and B.

The grades are based on USDA's grade standards, which define various levels of quality. Quality is defined differently for different foods under the system. For instance, grade standards for fresh fruits and vegetables are based on color, shape, size, maturity, and degree of defects. For meat, the grades reflect "eating quality," which is predicted by the color, firmness, texture, and marbling of the meat in relation to the animal's age. Abundant marbling in beef from a young animal, for example, indicates that the meat will be very tender and juicy and therefore eligible for the U.S. Prime grade.

The consumer survey has two phases. First, "focus group" interviews with small groups of consumers throughout the country were conducted in late 1979. Analysis of comments from consumers in these discussions will help form specific questions for the second phase, a nationwide telephone survey which is scheduled to be finished in the spring.

For more information: "How to Use USDA Grades in Buying Food" (G-196); USDA Press Release #2736-79 (11-28-79).

Bacon Testing Program Successful



Consumers can be assured that virtually all bacon pumped with a nitrite cure is free from confirmable levels of nitrosamines, according to the results of an FSQS testing program. FSQS has been monitoring all major bacon-producing plants since Dec. 4, 1978, to assure that nitrosamines, known to cause cancer in animals, are not found in "confirmable" levels in fried bacon.

To date, all major bacon-producing plants have been checked and are producing bacon in compliance with FSQS regulations. Only a few of the small plants remain to be monitored, and FSQS will assist those plants if any problems are found.

Nitrosamines can form during frying when nitrite, used to cure bacon, combines with amines which occur naturally in meat. The lowest level at which nitrosamines can be confirmed on a general basis is 10 parts per billion.

During the first year of monitoring, FSQS tested more than 1,000 samples of pumped bacon from commercial plants statistically selected at random. Only 12 of the 335 plants tested produced bacon with confirmable levels of nitrosamines. Plants where violations were found produce less than 1 percent of the pumped bacon made annually. Today, the testing program monitors only pumped bacon, the vast majority of retail bacon.

When preliminary screening tests indicate a potential nitrosamine violation, the plant can alter its production procedures. If plant management requests, FSQS provides expert technical personnel to assist in making any necessary changes in production procedures. After changes are made and further tests show the bacon contains no confirmable levels of nitrosamines, the plant is returned to routine monitoring.

If plant management does not correct the problem, FSQS performs a precise confirmatory test. If the test confirms the violative levels, a plant producing bacon with confirmed nitrosamines is placed "in retention." All bacon is retained and released only after further testing shows that individual lots are free from confirmable nitrosamines. Results of nitrosamine tests are made public weekly.

As of Dec. 4, 1979, four plants were "in retention" and 10 were having their bacon undergo confirmation tests.

For more information: USDA Press Release #2854-79 (12-13-79).

How FSQS Serves Consumers



Many consumers don't know that FSQS protects consumers by inspecting meat and poultry produced in this country and meat and poultry that is imported to us. Consumers may also be unaware that the agency grades for quality much of the nation's fruits, vegetables, meat, poultry, eggs, and dairy products.

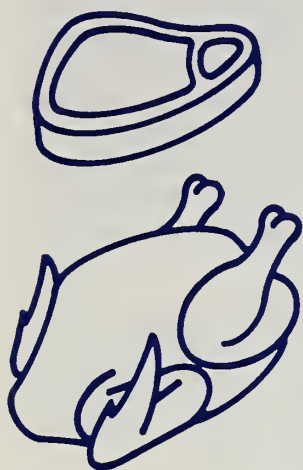
You'll find signs of FSQS at work on many food products. The round U.S. inspection mark appears on labels of meat and poultry products such as frozen dinners, canned soups, lunch meats, and fresh poultry. This mark tells you the food was inspected for wholesomeness by FSQS inspectors.

The shield-shaped quality grade mark appears on many foods; most often on fresh beef, chicken, turkey, eggs, butter, and frozen concentrated orange juice. The shield bearing the letters "USDA" or "U.S." and the grade name, such as A or Choice, gives you an impartial guide to food quality.

These marks of safety and quality mean the same thing in any store, in any part of the country, in any season.

Established in 1977, but heir to a long history of service to consumers, FSQS assures that meat and poultry sold in the United States or shipped abroad is safe, wholesome, and truthfully labeled. FSQS establishes quality standards for use in grading a wide variety of foods--meat, poultry, eggs, dairy products, fruits, and vegetables. Inspection for wholesomeness is required by law; grading for quality is a voluntary service provided to and paid for by the food industry. FSQS also monitors the food industry for violations of inspection and grading laws and buys food for USDA's food assistance programs.

safe meat and poultry



Inspection of meat for wholesomeness has been mandatory since passage of the Federal Meat Inspection Act in 1907. Inspection of poultry became mandatory with the 1957 Poultry Products Inspection Act. These laws apply to all raw meat and poultry, as well as to processed products such as sausages, frozen dinners, canned meats, and soups made with meat or poultry.

Assuring a safe meat and poultry supply involves inspecting billions of pounds of meat and poultry each year. To get the job done, FSQS meat and poultry inspectors are stationed across the country in about 7,100 plants. Some even work overseas to assure the safety of meat and poultry exported to the United States. Some States have their own inspection programs, but these programs must be "at least equal to" the federal program. Any meat or poultry inspected under a State program can be sold only within that State.

The inspection program starts with approval of plans for slaughtering and processing plants to make sure the facilities, equipment, and procedures are adequate to provide for safe and sanitary operations. Actual inspection begins with the live animals and poultry before slaughter and continues throughout slaughtering, processing, handling, packaging, and labeling.

To provide additional safeguards, inspectors send samples of meat and poultry products to FSQS laboratories where scientists and technicians check the samples for food-poisoning bacteria, economic fraud, diseases, or harmful chemical residues.

ingredients and labeling

FSQS also establishes ingredient standards for processed meat and poultry and approves recipes and labels before they are used. This helps assure that consumers get safe and truthfully labeled products.

safe egg products

Another food safety responsibility is the inspection of liquid, dried, and frozen egg products. FSQS inspection helps assure that these egg products--used to make cakes and other prepared foods--are wholesome.

food quality



Dairy products, fresh and processed fruits and vegetables, meats, poultry, and eggs may be graded by FSQS for quality. FSQS offers grading services to the food industry and to volume buyers on request and for a fee. The services give both buyers and sellers an impartial evaluation and certification of the quality--and therefore the value--of the food they buy or sell.

Grading is based on the U.S. grade standards which are developed by FSQS for most foods. The standards identify the degrees of quality in various foods.

Consumers will find USDA grade names on the labels of many foods. However, some foods that have been graded are not grade labeled. Grade labeling is not required by law--even if a food has been officially graded.

enforcement

The consumer protection work of FSQS doesn't end with inspection, grading, or label approval. FSQS also watches for violations of the inspection and grading laws. Compliance officers watch for meat and poultry which might be contaminated after leaving the processing plant, for counterfeit inspection or grading marks, and for products labeled incorrectly. They also visit businesses such as warehouses, brokers, transportation companies, and retail stores to look for violations. Products not in compliance, or which are unsafe for human consumption, are removed from the marketing chain through detention or seizure actions.

In dealing with violations, FSQS may initiate criminal prosecution or injunctions, issue warning letters, and, in certain cases, withdraw inspection or grading services. The withdrawal of meat or poultry inspection has the effect of closing a plant since the plant can sell only products that have been inspected.

food purchases

Because FSQS has broad expertise in food quality, it serves as the USDA purchasing agent for many of the foods used in school lunch and other USDA nutrition programs. Purchases are made in large quantities to exacting FSQS specifications so people served by these feeding programs get more and better foods than they otherwise could afford. About 20 percent of the food served in schools is supplied by USDA purchases.

Enforcing the Laws

PCB testing

The following are some recent actions initiated by FSQS to protect the nation's food supply.

FSQS intensified its residue monitoring and surveillance program and testing of carcass tissues for polychlorinated biphenyl (PCB) will continue until FSQS officials are convinced that satisfactory controls are in place to prevent PCB-contaminated meat from reaching consumers. The PCB problem began when a July 6 tissue sample taken from a laying hen under FSQS' National Residue Monitoring Program showed a high level of the chemical. The source of contamination was a leaking transformer in a storage shed at the Pierce Packing Co., Billings, Mont., where an unknown amount of PCB, used as a coolant liquid in the transformer, leaked into the plant's waste water system. (Press Releases #2277-79 and #2372-79.)

withdrawal of egg grading services

Egg grading services have been withdrawn from Gold Bell-I&S Farms, Inc., Toms River, N.J. Grading services were withdrawn from Gold Bell for 18 months beginning July 14 because the processor used USDA grading certificates issued in 1976 for medium-sized eggs to represent lots of smaller, and in some cases inferior quality, eggs. (Press Release #1746-79.)

meat from Nicaragua

As of Oct. 2, Nicaragua resumed exporting meat to the U.S. All Nicaraguan meat plants were removed from the list of approved exporters June 15 because unsafe travel conditions in the country prevented FSQS officials from making the required quarterly reviews. Before reinstating export approval, FSQS inspection officials visited plants and reviewed Nicaragua's inspection program. (Press Release #2314-79.)

adulterated beef

On Sept. 6, Frank E. Timmons, Orrstown, Pa., was fined \$8,000 and placed on 3 years probation for transporting and selling adulterated beef carcasses in interstate commerce. Timmons was also ordered to get out of the slaughtering business. (Press Release #2372-79.)

DES testing

FSQS continues to test cattle and sheep carcasses for diethylstilbestrol (DES) residues after the Nov. 1 ban by the Food and Drug Administration. (Press Release #2371-79.)

Staff Helps You Participate in FSQS Activities



The FSQS Public Participation Staff is a key to involvement in our decision-making process. By notifying you when regulations are open for comment and by holding informal meetings and public hearings where you can express your opinions, this staff makes sure you are kept informed about and have an opportunity to participate in FSQS policy actions. The Public Participation Staff also gives you guidance in making meaningful comments to help ensure that your views are considered in our policymaking.

For more information, please contact: Penny Gentilly, Deputy Director for Public Participation, Room 1168-S, FSQS, USDA, Washington, D.C. 20250. Phone: (202) 447-7804.

New Advisory Committee on Meat and Poultry Inspection

Secretary of Agriculture Bob Bergland appointed a National Advisory Committee on Meat and Poultry Inspection to give counsel on proposed FSQS regulations and actions. This committee is unique in that its members represent consumers, scientific and public health organizations, and State inspection personnel. Members were selected from various fields of expertise to provide a useful balance of interests and information to the Secretary. Past advisory committees consisted of State inspection representatives only. The committee met on Jan. 16 in Washington, D.C.

Members of the committee representing consumers and the public interest are:

John B. Cordaro, food program manager of the Office of Technological Assessment (an advisory committee to Congress), Washington, D.C.;
Jennifer Cross, consumer representative and consultant from the Consumers Cooperative of Berkeley, Inc., Berkeley, Cal.;
Odonna Mathews, supermarket consumer advisor with Giant Food, Inc., Washington, D.C.;

Advisory Committee
continued

Richard L. Morse, Ph.D., head of the Department of Family Economics, Kansas State University, Manhattan, Kan.; and
Thomas B. Smith, research director, consumer division, Community Nutrition Institute, Washington, D.C.

Members from scientific and technological fields are:

Carole A. Bisogni, Ph.D., Division of Nutritional Sciences, Cornell University, Ithaca, N.Y.;
Carroll S. Brickenkamp, Ph.D., manager of research and development, Office of Weights and Measures, National Bureau of Standards, Washington, D.C.;
Johanna T. Dwyer, Ph.D., director of the Francis Stern Nutrition Center, Tufts University, Medford, Mass.; and
Harvey R. Fischman, D.V.M., scientist at Johns Hopkins University, Baltimore, Md.

The meat and poultry industries are represented by:

Kenneth N. May, Ph.D in food technology and vice president of Holly Farms Poultry Industries, Wilkesboro, N.C.;
John E. McDade, vice president, Norbest, Inc., Salt Lake City, Utah;
Rosemary Mucklow, executive director, Pacific Coast Meat Association, San Francisco, Cal.; and
Donald L. Paul, Ph.D in food technology and vice president for research and quality assurance of Oscar Mayer & Company, Madison, Wis.

Representing State inspection programs are:

Doyle Connor, Florida Commissioner of Agriculture, Tallahassee, Fla.;
C. T. Dominquez, D.V.M., director of the Michigan Department of Agriculture's meat inspection program, Lansing, Mich.;
Gary E. Rhode, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection, Madison, Wis.; and
Richard E. Rominger, director of the California Department of Food and Agriculture, Sacramento, Cal.

**For More
Information
free catalog**

"Information Available from USDA's Food Safety and Quality Service" lists publications, fact sheets, periodicals, posters and charts, slide sets and film strips, and motion pictures on FSQS programs and services. Many of the items offered are free. The catalog includes information for consumers and the food industry. Some consumer materials are also available in Spanish. Ask for FSQS-6 (Dec. 1979).

**on meat and poultry
inspection**

A fact sheet explains meat and poultry inspection laws, the inspection process, the National Residue Monitoring Program, FSQS standards for processing meat and poultry products, and inspection of imported meat. Ask for FSQS-18 (May 1979).

**study on proposed net
weight regulations for
meat and poultry**

On Dec. 2, 1977, FSQS proposed new net weight labeling regulations for meat and poultry products. Because there is widespread disagreement concerning the need for the proposal, FSQS asked ESCS to assess the need for the proposal and its potential economic impact. The study explains the proposal, analyzes the need for the regulation, and predicts potential impact on industry, consumers, and government. Ask for AER-443 (Dec. 1979).

**on mechanically
processed red meat
product**

Mechanically processed meat product has been permitted as an ingredient in certain processed red meat products since 1978. A fact sheet explains the history of FSQS actions on this product, labeling requirements, and mechanically deboned poultry. Ask for FSQS-25 (Aug. 1979).

**on National Residue
Program**

A fact sheet explains why the program was started, how residues occur, how they are detected, and how the program assists livestock and poultry producers. Ask for FSQS-26 (July 1979).

on turkey ham

A fact sheet explains the new labeling rules and standard of composition for this turkey product. The new rules and standard went into effect Oct. 1. Ask for FSQS-24 (Sept. 1979).

more food news from:

Economics, Statistics, and Cooperatives Service

USDA's Economics, Statistics, and Cooperatives Service:

- Gathers and provides information on the agricultural economy;
- Analyzes international activities of agricultural significance;
- Does research on commodities, food and nutrition, cooperatives, natural resources, and rural development; and
- Furnishes timely and objective economic and statistical information to farmers and their cooperatives, other rural Americans, industries, consumers, and policymakers.

Food Prices 1980 looks slightly better for consumers

USDA economists predict an 8 percent rise in food prices for 1980. This is an improvement over the 10 percent increase experienced in 1978 and the 11 percent increase during 1979. Food supplies for the upcoming year are plentiful, but inflation and the rising costs of energy and transportation are expected to push the costs of processing and marketing food up sharply, while the farm production side will add only about 1 percent.

Another factor that affects food prices is the weather. If damaging weather occurs this winter (as it did the last two), the rise in food prices for 1980 could match the 11 percent increase of 1979.

changes to look for

Consumers should see continued small price increases at the grocery store over the next several months. This is due to the upcoming larger supplies of pork and poultry, along with some slackening in food demand as the economy slows. For example, falling consumer incomes (after inflation) and rising employment lessen demand for the higher priced meats. Those factors and rising gasoline prices also lessen the demand for food eaten out. Prices later in 1980 may rise faster unless general inflation eases.

Here are the prospects for price changes at the grocery store in 1980:

- Increases of 8 percent or more for cereal and bakery goods, beef and veal, fish and seafood, fresh vegetables, processed fruits and vegetables, other prepared foods, dairy products, and sugar and sweets.
- Smaller increases for other meats (and even a decline for pork, poultry, and eggs), fresh fruits, fats and oils, and non-alcoholic beverages.

Convenience Stores Outnumber Supermarkets

They're a far cry from the old corner grocery, but they serve a similar purpose. And they're sprouting up everywhere. The number of convenience food stores nationally tops 34,000, and sales for 1978 exceeded \$10.7 billion. About 2 decades ago roughly 500 such stores were in operation and sales were just \$75 million. They now stock some 300 items, compared with 10,000 to 12,000 in a supermarket. The average customer purchase is around \$1.72 against \$10.63 in the larger store.

Coupons Mean Money to Food Shoppers



If you work at it, you may be able to collect as much as \$1,000 a year in food purchase refunds. Manufacturers have offered special coupons and other saving devices for years, although until recently consumers may not have been diligent about using them. A study by the Nielsen Clearing House found that while 74 percent of U.S. households were aware of refund offers in 1977, only 27 percent had taken advantage of them--but this was substantially more than the reported 17 percent of a year earlier.

The average refund was worth about 30 cents in the 1960's, then about 80 cents by 1977. The current estimate is \$1.25. Manufacturers offered some 7,000 different refunds in 1979. Most were for cash, about 62 percent. Another 22 percent were good for further food purchases, and the rest for checks.

Manufacturers advertise refund offers in four ways. About 41 percent appear in print (newspapers, magazines, supplements); 26 percent on tear-off pads in grocery stores; 16 percent either in or on food packages; and 17 percent in a combination of these methods. The print medium, although handling the most refund ads, gets the lowest level of consumer response. Advertising in or on the package gets 7 times as much.

Homemade Fast Foods Cheaper

Costs of some fast food items were compared recently with expenses of fixing the same food at home. A meal consisting of a "special" hamburger, french fries, and a soft drink cost \$1.61 at a leading Washington area fast food chain, but only 83 cents at home.

The greater cost at the drive-in represented expenses for labor, energy, overhead, and providing a restaurant atmosphere. The savings to the at-home budget came primarily as a return on the time and effort spent fixing the meal.

Inflation has taken a toll at both places. In 1976, a family of four could eat "special" hamburgers, french fries, and soft drinks for \$4.60 at a fast-food place. Today, it's \$6.80. Comparable at-home costs were \$2.20 then and \$3.32 now.

Eating Out More



For More Information on ESCS

More than one-third of our food spending goes for eating out. In 1978, that bill reached \$87 billion, 35 percent of the total, and up from 26 percent in 1960. Rising incomes, changing lifestyles, different population mix, more working women, and increased government programs have contributed to this trend.

Not only do we eat out more, we head more often to the drive-in. Sales at fast food outlets more than tripled, from \$4.9 billion in 1963 to \$19.7 billion in 1978, adjusted for inflation. Total eating-out sales didn't quite double.

"Information Contacts for ESCS" explains the responsibilities of the agency and lists specialists to contact for information on specific foods and other topics. ESCS statisticians are listed for each State. Additional publications and periodic reports are also offered. Contact ESCS publications, Rm. 0054-S, USDA, Washington, D.C. Phone: (202) 447-7255.

"Food News for Consumers" is prepared in the Office of Information and Legislative Affairs, Food Safety and Quality Service, U.S. Department of Agriculture, Room 3612-S, Washington, D.C. 20250. Phone: (202) 447-5223. Material contributed by ESCS also appears in this issue.

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FRUIT AND VEGETABLE QUALITY Jacob Vollman	2069-S	447-5271
MEAT QUALITY Conner Kennett	2M-ANX	447-4727
POULTRY AND DAIRY QUALITY Larry Robinson	3932-S	447-4476

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**Meat and Poultry
Inspection**

DEPUTY ADMINISTRATOR	Dr. V. H. Berry	347-E	447-3473
ASSOCIATE DEPUTY ADMINISTRATOR	Dr. M. A. Nelson	347-E	447-2709
ASSISTANT DEPUTY ADMINISTRATOR	Dr. W. H. Irvin	4869-S	447-3697
DIRECTOR OF OPERATIONS	Dr. Ron Prucha, Acting	4869-S	447-4260
FEDERAL-STATE RELATIONS	Dr. James K. Payne	4347-S	447-6313
FOREIGN PROGRAMS	Dr. H. M. Steinmetz	4346-S	447-7610
SLAUGHTER INSPECTION STANDARDS & PROCEDURES	Dr. Arnold Giesemann	4444-S	447-3219
FACILITIES, EQUIPMENT, & SANITATION	Dr. W. O. Caplinger	1186-S	447-5627
PROCESSED PRODUCTS INSPECTION	Bill Dennis	2165-S	447-3840
TECHNOLOGY ASSESSMENT	(Vacant)		
INDUSTRIAL ENGINEERING & DATA MANAGEMENT	Clyde Smithson	4443-S	447-2987

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continued

Science

DEPUTY ADMINISTRATOR	Dr. Ronald Engel	402-ANX	447-2326
ASSISTANT DEPUTY ADMINISTRATOR	Dr. T. R. Murtishaw	402-ANX	447-6699
CHEMISTRY	Dr. Richard Ellis	403-ANX	447-7623
FIELD SERVICES LABORATORY	Neil Whitney	404-ANX	447-4198
FOOD INGREDIENT ASSESSMENT	Donald Derr	2148-S	447-7680
MATHEMATICS & STATISTICS	Dr. Bert Levy	4908-S	447-9183
MICROBIOLOGY	Ralph W. Johnston	602-ANX	447-4212
PATHOLOGY & EPIDEMIOLOGY	Dr. Jack Leighty	101 318-C (Beltsville, Md.)	344-2460 (Area Code 301)
RESIDUE EVALUATION & PLANNING	Dr. John Spaulding	404-ANX	447-8096
